

1000-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



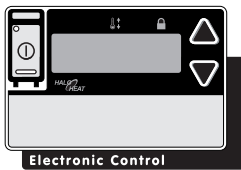
- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Two separately controlled, insulated warming compartments give the benefit of using two different temperatures.
- Non-magnetic stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Double compartment holding cabinet with 22 gauge stainless steel doors with magnetic catch. Each compartment has one (1) ON/OFF power switch; one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. Included are four (4) chrome plated side racks spaced at 2-15/16" (75mm) centers, and one (1) set of 5" (127mm) heavy duty casters – 2 rigid and 2 swivel with brake.

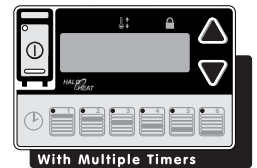
- MODEL 1000-UP/ STD:** Double cavity holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 1000-UP/ HD:** Double cavity holding cabinet with heavy duty 20 gauge stainless steel exterior casing.
- MODEL 1000-UP/ P*:** Double cavity proofing cabinet with window doors, .040" stucco aluminum exterior casing.

*NOT ENERGY STAR RATED

ELECTRONIC CONTROL OPTION



- Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- Electronic control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.



ANSI/NSF 4



FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
 - ➔ Specify pass-through doors as a special order. *Pass-through cabinets cannot have all doors hinged on the same side.*
- Right-hand door swing is standard.
 - ➔ Specify left-hand door as a special order.
- Window door [15148R].
Window is standard on proofing cabinet.

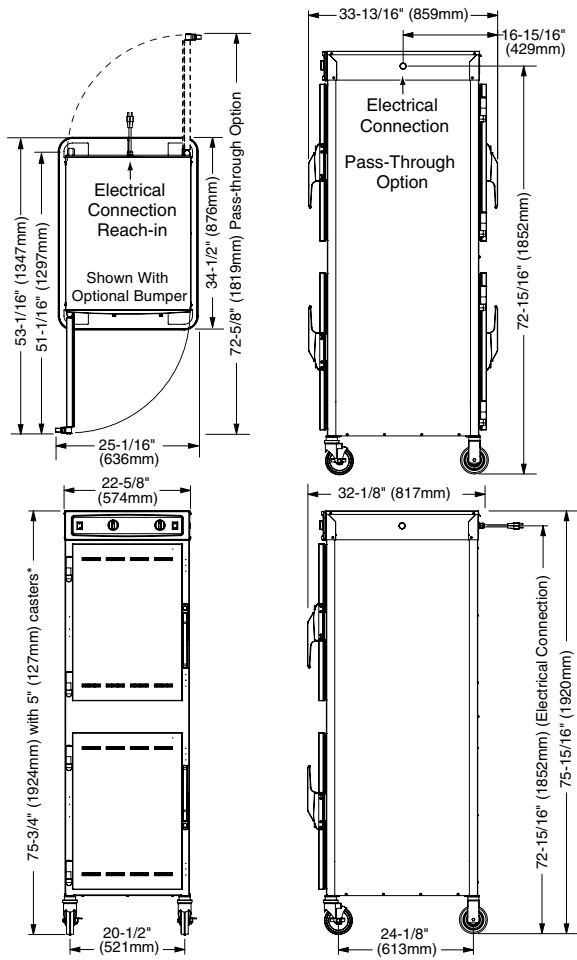
ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.






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*74-3/8" (1889mm) - with optional 3-1/2" (89mm) casters
 *76" (1929mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D	
EXTERIOR:	75-3/4" x 22-5/8" x 32-1/8" (1924mm x 574mm x 817mm)
PASS-THROUGH EXTERIOR (OPTION):	75-3/4" x 22-5/8" x 33-13/16" (1924mm x 574mm x 859mm)
INTERIOR EACH COMPARTMENT:	26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)


ELECTRICAL - 1000-UP					
VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
120 (AGCY)	1	60	16.0	1.9	 NEMA 5-20P, 20A-125V PLUG
120	1	60	16.0	1.9	
208-240 (AGCY)	1	60	8.6	2.1	 NEMA 6-15P, 15A-250V PLUG (USA ONLY)
at 208	1	60	7.4	1.6	
at 240	1	60	8.6	2.1	
230 (AGCY)	1	50	8.3	1.9	 CEE 7/7, 220-230V PLUG
230	1	50	8.2	1.9	

PRODUCT/PAN CAPACITY (PER COMPARTMENT)	
120 lbs (54kg) MAXIMUM	
VOLUME MAXIMUM: 60 QTS (76 LITERS)	
Eight (8) ON OPTIONAL WIRE SHELVES ONLY	FULL-SIZE PANS: 20" x 12" x 2-1/2" 530mm x 325mm x 65mm GASTRONORM 1/ 1:
Eight (8)	FULL-SIZE SHEET PANS: 18" x 26" x 1"

INSTALLATION REQUIREMENTS
This appliance must be installed level. It must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
CLEARANCE REQUIREMENTS
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides

WEIGHT (EST.)			
	1000-UP/STD	1000-UP/HD	1000-UP/P
NET	241 lb (109 kg)	270 lb (122 kg)	273 lb (124 kg)
SHIP	275 lb (125kg)	303 lb (137 kg)	358 lb (162 kg)
CARTON DIMENSIONS: (H x W x D)			
82" x 35" x 35" (2083mm x 889mm x 889mm)			

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, Full Perimeter	5009767
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<input type="checkbox"/> 3-1/2" (89mm)	5008017
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm)	5005616
HACCP Network Options (ELECTRONIC CONTROL ONLY)	
REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS	
<input type="checkbox"/> HACCP Documentation	
<input type="checkbox"/> HACCP with Kitchen Management	

<input type="checkbox"/> Legs, 6" (152mm) Flanged (SET OF FOUR)	5004863
<input type="checkbox"/> Pan Grid, Wire, Chrome Plated	PN-2115
 PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	
<input type="checkbox"/> Shelf, Stainless Steel, REACH-IN	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, PASS-THROUGH	SH-2346
<input type="checkbox"/> Water Reservoir Pan*	1775
<input type="checkbox"/> Water Reservoir Pan Cover*	1774
*included with proofing cabinet	